

GR8 TANDOORI BIRYANI

Vegetable Biryani Basmati rice cooked with chicken infused with fresh spices served with raita, mixed pickle and papadum	\$16.50
Chicken Biryani Basmati rice cooked with chicken infused with fresh spices and served with raita, mixed pickle and papadum	\$16.50
Lamb Biryani Basmati rice cooked with lamb infused with fresh spices served with raita, mixed pickles and a papadum	\$17.50
Prawn Biryani Basmati rice cooked with prawns infused with fresh spices and served with raita, mixed pickle and a papadum	\$18.50

BREADS

Naan Plain white flour bread	\$3.00	Upgrade
Garlic Naan White flour bread with garlic	\$3.80	\$1.50
Keema Naan White flour bread stuffed with minced lamb	\$5.50	\$2.50
Butter Naan White flour bread with naan topped with butter	\$3.50	\$1.50
Chicken Naan White flour bread stuffed with chicken	\$5.50	\$2.50
Onion Kulcha White flour bread stuffed with chopped onions	\$4.50	\$1.50
Paneer Kulcha White flour bread stuffed with cottage cheese	\$5.50	\$2.50
Cheese Garlic Naan White flour bread stuffed with cheddar cheese and garlic	\$5.50	\$2.50
Lachha Parantha Wholemeal flaky bread with dried coriander	\$4.50	\$2.00
Tandoori Roti Plain wholemeal bread	\$3.00	

DESSERT

Gulab Jamun	\$4.50
Selection of ice creams (2 Scoops)	\$5.00
Mango Kulfi	\$7.50
Corkage	\$5.00



LUNCH MENU

Fully Licenced and BYO Wine only



Pick any item from the main menu that will be served with plain rice and plain naan/roti bread

VEGETARIAN STARTERS

Vegetable Samosa	\$6.50
Flaky pastry dough filled with mashed potatoes and peas	(2 pieces)
Onion Bhaji	\$6.50
Crispy chickpea battered, sliced onions deep fried	
Aloo Paneer Tikki	\$9.50
A unique tikki made with potatoes and cottage cheese	(6 pieces)
Subz Shami Kebab	\$10.50
Vegetable paneer patties with a coarse spice mix of black cardamon cloves and cinnamon	(6 pieces)
Paneer Pakora	\$11.90
Cottage cheese layered with spinach leaves, covered in a chickpea batter and deep fried	(6 pieces)

NON-VEGETARIAN STARTERS

Tandoori Chicken Tikka	\$14.50
Chicken tikka grilled with ginger, garlic, garam masala served with mint chutney	(5 pieces)
Chicken Zafrani Tikka known as Malai tikka	\$15.00
Chicken tikka grilled with cashews, cheese and saffron, served with mint chutney	(5 pieces)
Chicken Achaari Tikka	\$15.00
Marinated chicken fillets with pickle flavour and a prominent flavour of mustard	(5 pieces)
Lamb Chops	\$16.00
Lamb chops marinated with yoghurt and spices and grilled in tandoor	(4 pieces)
Lamb Boti	\$16.00
Lamb backstraps marinated in yoghurt and spices and then grilled	(6 pieces)
Kakori Kebab	\$15.00
Minced lamb cooked on skewers with ginger garlic and spices	(8 pieces)
Tandoori Chicken	
Full (2 legs, 2 breast)	\$24.00
Half (1leg, 1 breast)	\$14.00

NON VEGETARIAN MAINS

Butter Chicken	\$11.50
Authentic - everyone's favourite. Barbecued chicken pieces cooked in special tomato and cashew gravy cream	
Chicken/Lamb Saagwala	\$11.50/11.90
Cooked with spinach in special ginger, garlic sautéed gravy	
Chicken Tikka Masala	\$11.50
Barbecued chicken pieces cooked with tomato, yoghurt and cream	
Chicken/Lamb Shahi Korma	\$11.50/11.90
Cooked in almond and cashew gravy with hint of cream, green cardamon and spices	

Chicken/Lamb Kadai	\$11.50/11.90
Cooked with the base gravy of onion, tomato, capsicum and cream	
Lamb Pasanda	\$11.90
Diced lamb pieces cooked in tomato, cream and yoghurt gravy	
Chicken /Lamb Vindaloo	\$11.50/11.90
Cooked with vindaloo spicy paste and pieces of potato	
Chicken/Lamb Madras	\$11.50/11.90
South Indian dish with curry leaves, mustard seeds, infused with a mixture of spices and coconut milk	
Chicken/Lamb Kastoori	\$11.50/11.90
Cooked in fenugreek leaves, onion, gravy and spices	
Lamb Rogan Josh	\$11.90
Cooked with ginger, garlic and brown onion gravy. Finished with yoghurt fresh herbs and spices	

VEGETARIAN MAINS

Methi Matter Malai	\$10.50
Very fragrant North Indian gravy recipe made from onion, fenugreek leaves and green peas with some spices	
Tarka Dal	\$10.50
Yellow Lentils cooked with sautéed onion, tomato, ginger and garlic	
Aloo Gobi	\$10.50
Stir-fried cauliflower and potatoes in an onion masala with ginger and cumin seeds	
Aloo Saag	\$10.50
Stir-fried potatoes with spinach in an onion masala with ginger and cumin seeds	
Aloo Matter	\$10.50
Diced potato with green peas cooked with creamy gravy	
Jeera Aloo	\$10.50
Diced potato cooked with dried cumin seeds	
Malai Kofta	\$10.50
Homemade paneer and mix vegetable dumplings served in a rich tomato and cashew nut curry	
Mix Vegetable Kaveri	\$10.50
Cauliflower, potatoes, beans, carrot, peas, courgette in an onion masala with ginger green chilli and cumin seeds	
Palak Paneer	\$10.50
Combination of spicy spinach and homemade spiced cheese	
Matter Paneer	\$10.50
Homemade cottage cheese with green peas cooked with creamy spicy gravy	
Channa Masala	\$10.50
Chickpeas cooked with onion and tomato based spicy gravy	
Daal Makhani	\$10.50
Black lentils cooked in onion ginger, garlic and tomato based sauce	